



Kathmandu Kitchen

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Soups & Appetizers	
ITEM	PRICE
Vegetable Samosas Deux par commande. Pâtisseries en forme de triangle, remplies de pommes de terre, de pois verts et de noix.	\$7.75
Chicken Momos Savourez six dumplings cuits à la vapeur, farcis d'un mélange savoureux de viande de poulet.	\$11.25
Vegetable Momo Six dumplings filled with a medley of vegetables, steamed to perfection and accompanied by a vibrant tomato chutney.	\$9.75
Dal Lentil Soup Creamed lentil soup flavored with mild herbs and spices.	\$6.50
Special Jumbo Platter Un généreux plateau d'échantillons composé de 4 pakoras au poulet, 4 momos de viande, 4 pakoras aux crevettes et 4 morce...	\$17.25
Vegetable Pakoras Éclats croustillants de légumes, avec épinards, chou-fleur et oignons enrobés de farine de pois chiche, accompagnés de s...	\$6.75
Nepali Samosa De petits chaussons croustillants népalais farcis d'un mélange de légumes savoureux, frits à la perfection. Servis par s...	\$7.75
Paneer Pakora Morceaux de fromage maison enrobés de pâte et frits jusqu'à obtenir une belle dorure.	\$10.50
Himalayan Appetizer Serves 2-4 people. Sampler platter including vegetable pakoras, somosas, momos, nan breads & achaar (mixed pickles).	\$14.25
Chicken Pakora Morceaux de poulet sans os marinés dans de la farine de pois chiches, infusés au gingembre et à l'ail, puis frits jusqu'...	\$10.25
Combo Vegetarian Appetizers Un assortiment de délices végétariens comprenant deux samosas de légumes, accompagnés de quatre samosas népalais et de q...	\$15.95
Aluu Tikki Stuffed potato patties deep-fried with green peas sautéed with ginger, garlic, onion and roasted cumin powder.	\$6.75
Multani Chicken Soup Faux filet de poulet mijoté dans un bouillon onctueux, accompagné de lentilles crémeuses et relevé d'épices fines.	\$7.25
Chicken Wings 7 pieces per order. Spicy bbq chicken wings	\$15.95
Mixed Salad Un mélange vibrant de verdure composé de laitue, jeunes épinards et chou croquant, rehaussé de tomates juteuses et de co...	\$7.25
Assorted Tandoori Mixed Appetizer Un assortiment savoureux avec du poulet, de l'agneau et du poisson grillés à la perfection, relevés d'épices traditionne...	\$17.50
Fish Pakora Morceaux de poisson enrobés de farine de pois chiche et relevés d'épices, puis frits à la perfection.	\$10.75
Indian Breads	
ITEM	PRICE
Alu Paratha Une galette de blé entier garnie de pommes de terre parfumées et cuites à sec, légèrement badigeonnée de ghee pour une t...	\$6.50
Garlic and Cilantro Naan Pain traditionnel au four garni d'une généreuse touche d'ail et parsemé de feuilles de coriandre fraîche, mijoté douceme...	\$4.25
Garlic Basil Naan Pain traditionnel, parfumé à l'ail et au basilic frais, cuit à la perfection dans un four en terre cuite.	\$4.25

ITEM	PRICE
Naan Tandoori bread baked in a clay pot.	\$3.95
Goat Cheese Naan Naan stuffed with goat cheese	\$7.50
Assorted Bread Basket Une sélection de pains comprenant du naan nature, du naan à l'ail et du kulcha à l'oignon.	\$12.50
Tandoori Chapati Pain plat au blé entier, cuit dans un four tandoori pour une texture légèrement grillée et parfumée.	\$4.00
Onion Kulcha White bread with onion and cumin seeds, baked in a clay pot.	\$5.25
Chili Cheese Naan Naan fraîchement cuit rempli de fromage fondant et de piments pour une touche épicée.	\$7.00
Keema Naan Un pain plat de blé entier garni d'agneau haché, cuit à la perfection.	\$6.70
Kabuli Naan Pain blanc fourré de raisins secs et de noix, cuit à la perfection dans un four en terre cuite.	\$6.25
Paratha Un pain plat de blé entier chauffé à la perfection, apportant une texture légèrement croquante à chaque bouchée.	\$6.50
Puri Pain croustillant et moelleux, frit à la perfection, préparé à partir de farine de blé entier.	\$5.25

Tandoori Specialties

ITEM	PRICE
Tandoori Chicken (Ala Carte) Rocky Jr. free range chicken marinated in yogurt, garlic, herbs & spices served on a sizzling platter.	\$18.95
Tandoori Chicken (Traditional Thali Dinner) Rocky Jr. free range chicken marinated in yogurt, garlic, herbs & spices served on a sizzling platter.	\$26.45
Chicken Tikka Kebab (Ala Carte) Breast meat. Boneless chicken marinated in mustard sauce with yogurt and spices. Cooked in tandoor.	\$18.95
Chicken Tikka Kebab (Traditional Thali Dinner) Breast meat. Boneless chicken marinated in mustard sauce with yogurt and spices. Cooked in tandoor.	\$26.45
Seek Kabab (Ala Carte) Tender rolls of succulent minced free range lamb with royal cumin and spices. Skewered and roasted in tandoor.	\$17.95
Seek Kabab (Traditional Thali Dinner) Tender rolls of succulent minced free range lamb with royal cumin and spices. Skewered and roasted in tandoor.	\$25.45
Shrimp Tandoori (Ala Carte) Jumbo prawn marinated with herbs and spices and freshly squeezed lemon juice, cooked in a classical clay pot over charco...	\$23.95
Shrimp Tandoori (Traditional Thali Dinner) Jumbo prawn marinated with herbs and spices and freshly squeezed lemon juice, cooked in a classical clay pot over charco...	\$31.45
Kathmandu Tandoori Special (Ala Carte) Rack of lamb marinated in a juicy garlic basil sauce, and lemon juice, roasted over charcoal and served in a sizzling pl...	\$30.95
Kathmandu Tandoori Special (Traditional Thali Dinner) Rack of lamb marinated in a juicy garlic basil sauce, and lemon juice, roasted over charcoal and served in a sizzling pl...	\$38.45
Salmon Tandoori (Ala Carte) Salmon marinated in olive oil, black pepper, garlic, fresh lemon juice and oriental spices, roasted in a clay pot and se...	\$24.95
Salmon Tandoori (Traditional Thali Dinner) Salmon marinated in olive oil, black pepper, garlic, fresh lemon juice and oriental spices, roasted in a clay pot and se...	\$32.45

ITEM	PRICE
Tandoori Mixed Grill (Ala Carte) Salmon, prawns, chicken, breast chicken leg, lamb marinated in garlic basil sauce and lemon juice, roasted over charcoal...	\$30.95
Tandoori Mixed Grill (Traditional Thali Dinner) Salmon, prawns, chicken, breast chicken leg, lamb marinated in garlic basil sauce and lemon juice, roasted over charcoal...	\$38.45
Seafood Platter (Ala Carte) Salmon & Jumbo Prawns marinated in herbs, spices, fresh lemon juice & cooked in a clay pot over charcoal.	\$25.95
Seafood Platter (Traditional Thali Dinner) Salmon & Jumbo Prawns marinated in herbs, spices, fresh lemon juice & cooked in a clay pot over charcoal.	\$33.45
Lamb Boti Kabab (Ala Carte) Lamb marinated in yogurt, garlic, with pepper and mixed himalayan spices, cooked in clay pot and served on an antique si...	\$22.95
Lamb Boti Kabab (Traditional Thali Dinner) Lamb marinated in yogurt, garlic, with pepper and mixed himalayan spices, cooked in clay pot and served on an antique si...	\$30.45
Punjabi Grill (Ala Carte) Lamb cubes & free range chicken tikka kebab roasted in a clay pot & served on a sizzling platter.	\$23.95
Punjabi Grill (Traditional Thali Dinner) Lamb cubes & free range chicken tikka kebab roasted in a clay pot & served on a sizzling platter.	\$31.45

Chicken Dishes

ITEM	PRICE
Chicken Tikka Masala (Ala Carte) Charcoal roasted boneless chicken cubes cooked with herbs and spices in a special creamy sauce.	\$18.95
Chicken Tikka Masala (Traditional Thali Dinner) Charcoal roasted boneless chicken cubes cooked with herbs and spices in a special creamy sauce.	\$26.45
Chicken Makhani (Ala Carte) Boneless charcoal roasted chicken with herbs and spices cooked in a special creamy sauce.	\$18.95
Chicken Makhani (Traditional Thali Dinner) Boneless charcoal roasted chicken with herbs and spices cooked in a special creamy sauce.	\$26.45
Chicken Momo (Ala Carte) Steamed dumplings stuffed with ground chicken. (10 pieces)	\$18.95
Chicken Momo (Traditional Thali Dinner) Steamed dumplings stuffed with ground chicken. (10 pieces)	\$26.45
Chicken Curry (Ala Carte) Boneless chicken cooked with ginger, garlic and onion sauce.	\$18.95
Chicken Curry (Traditional Thali Dinner) Boneless chicken cooked with ginger, garlic and onion sauce.	\$26.45
Chicken Coconut (Ala Carte) Boneless chicken stir fried with fresh vegetables.	\$18.95
Chicken Coconut (Traditional Thali Dinner) Boneless chicken stir fried with fresh vegetables.	\$26.45
Chicken Korma (Ala Carte) A cashew nut based chicken curry, flavored with nutmeg.	\$18.95
Chicken Korma (Traditional Thali Dinner) A cashew nut based chicken curry, flavored with nutmeg.	\$26.45
Chicken Vindaloo (Ala Carte) Boneless chicken and potatoes cooked in hot cherry sauce with herbs and spices.	\$18.95
Chicken Vindaloo (Traditional Thali Dinner) Boneless chicken and potatoes cooked in hot cherry sauce with herbs and spices.	\$26.45

ITEM	PRICE
Chicken Saagwala (Ala Carte) Boneless chicken cubes stir-fried with fresh spinach and cooked with a curry sauce.	\$18.95
Chicken Saagwala (Traditional Thali Dinner) Boneless chicken cubes stir-fried with fresh spinach and cooked with a curry sauce.	\$26.45
Chicken Chili (Ala Carte) Boneless chicken stir-fried with green chilies, bell pepper, red onion and herbs and spices.	\$18.95
Chicken Chili (Traditional Thali Dinner) Boneless chicken stir-fried with green chilies, bell pepper, red onion and herbs and spices.	\$26.45
Chicken Jalfraize (Ala Carte) Healthy sautee of seasonal vegetables with onions, ginger, garlic, tomatoes and spices.	\$18.95
Chicken Jalfraize (Traditional Thali Dinner) Healthy sautee of seasonal vegetables with onions, ginger, garlic, tomatoes and spices.	\$26.45
Basil Chicken (Ala Carte) Chicken cooked in masala sauce, fresh basil and homemade spices.	\$18.95
Basil Chicken (Traditional Thali Dinner) Chicken cooked in masala sauce, fresh basil and homemade spices.	\$26.45
Chicken Mushroom Masala (Ala Carte) Boneless chicken and fresh mushrooms sautéed with garlic and cooked with herbs and spices.	\$18.95
Chicken Mushroom Masala (Traditional Thali Dinner) Boneless chicken and fresh mushrooms sautéed with garlic and cooked with herbs and spices.	\$26.45
Chicken Chau Chau (Ala Carte) Tibetan style noodles pan fried with chicken and vegetables.	\$18.95
Chicken Chau Chau (Traditional Thali Dinner) Tibetan style noodles pan fried with chicken and vegetables.	\$26.45
Kitchen Masala (Ala Carte) Chicken and lamb cooked together in masala sauce.	\$18.95
Kitchen Masala (Traditional Thali Dinner) Chicken and lamb cooked together in masala sauce.	\$26.45

Lamb Dishes

ITEM	PRICE
Lamb Tikka Masala (Ala Carte) Rack of lamb marinated in yogurt, pepper, lemon juice and herbs and spices. Cooked in a clay pot and served with a spina...	\$20.95
Lamb Tikka Masala (Traditional Thali Dinner) Rack of lamb marinated in yogurt, pepper, lemon juice and herbs and spices. Cooked in a clay pot and served with a spina...	\$28.45
Lal Maas (Ala Carte) (Rajasthan’s Favorite Lamb Curry) Boneless lamb cubes cooked with red chili sauce, garlic, onions, black cardamom, cumin...	\$20.95
Lal Maas (Traditional Thali Dinner) (Rajasthan’s Favorite Lamb Curry) Boneless lamb cubes cooked with red chili sauce, garlic, onions, black cardamom, cumin...	\$28.45
Traditional Lamb Curry (Ala Carte) Boneless lamb cubes sautéed with garlic, fresh tomato sauce, herbs, spices and cilantro.	\$20.95
Traditional Lamb Curry (Traditional Thali Dinner) Boneless lamb cubes sautéed with garlic, fresh tomato sauce, herbs, spices and cilantro.	\$28.45
Lamb Korma (Ala Carte) A cashew nut based lamb curry, flavored with nutmeg.	\$20.95
Lamb Korma (Traditional Thali Dinner) A cashew nut based lamb curry, flavored with nutmeg.	\$28.45

ITEM	PRICE
Lamb Vindaloo (Ala Carte) Boneless lamb and potatoes sautéed in hot cherry sauce with herbs and spices.	\$20.95
Lamb Vindaloo (Traditional Thali Dinner) Boneless lamb and potatoes sautéed in hot cherry sauce with herbs and spices.	\$28.45
Lamb Saagwala (Ala Carte) Stir fried lamb cubes cooked with spinach, garlic, and cumin powder.	\$20.95
Lamb Saagwala (Traditional Thali Dinner) Stir fried lamb cubes cooked with spinach, garlic, and cumin powder.	\$28.45
Lamb Coconut (Ala Carte) Lamb cooked in coconut curry sauce & spices	\$20.95
Lamb Coconut (Traditional Thali Dinner) Lamb cooked in coconut curry sauce & spices	\$28.45
Kitchen Special (Ala Carte) Rack of lamb marinated in yogurt, with pepper, lemon juice, light herbs and spices. Cooked in a clay pot and served with...	\$28.95
Kitchen Special (Traditional Thali Dinner) Rack of lamb marinated in yogurt, with pepper, lemon juice, light herbs and spices. Cooked in a clay pot and served with...	\$36.45
Lamb Jalfraize (Ala Carte) Lamb curry cooked with cauliflower, potatoes and carrots.	\$20.95
Lamb Jalfraize (Traditional Thali Dinner) Lamb curry cooked with cauliflower, potatoes and carrots.	\$28.45
Lamb Mushroom (Ala Carte) Lamb cubes and mushrooms stir-fried and cooked with herbs and spices.	\$20.95
Lamb Mushroom (Traditional Thali Dinner) Lamb cubes and mushrooms stir-fried and cooked with herbs and spices.	\$28.45

Vegetarian Delights	
ITEM	PRICE
Dal Makhani (Ala Carte) Tastefully fried mixed lentils seasoned with pure butter and cheese.	\$15.95
Dal Makhani (Traditional Thali Dinner) Tastefully fried mixed lentils seasoned with pure butter and cheese.	\$23.45
Alu Baigan (Ala Carte) Potatoes and eggplant cooked with herbs and spices.	\$15.95
Alu Baigan (Traditional Thali Dinner) Potatoes and eggplant cooked with herbs and spices.	\$23.45
Paneer Tikka Masala (Ala Carte) Chunks of homemade cheese cooked with herbs and spices.	\$16.95
Paneer Tikka Masala (Traditional Thali Dinner) Chunks of homemade cheese cooked with herbs and spices.	\$24.45
Palak Paneer (Ala cart) Chunks of homemade cheese cooked with fresh spinach herbs and spices.	\$15.95
Palak Paneer (Traditional Thali Dinner) Chunks of homemade cheese cooked with fresh spinach herbs and spices.	\$23.45
Vegan Thali Vegan Feast including mixed vegetables, Chapati bread, 5 Vegetable Momos, 2 Samosas, Steamed Rice & Garbanzo Beans	\$17.95
Vegetable Sampler Un assortiment végétarien népalais comprenant un curry de légumes, cinq momos aux légumes savoureux, deux samosas croust...	\$17.95

ITEM	PRICE
Malai Kofta (Ala cart)	\$16.95
Homemade cheese & vegetable croquettes simmered in a cream sauce.	
Malai Kofta (Traditional Thali Dinner)	\$24.45
Homemade cheese & vegetable croquettes simmered in a cream sauce.	
Baigan Bharta (Ala Carte)	\$16.95
Eggplant roasted in a clay pot and cooked with green onions, garlic, bell pepper, herbs and spices.	
Baigan Bharta (Traditional Thali Dinner)	\$24.45
Eggplant roasted in a clay pot and cooked with green onions, garlic, bell pepper, herbs and spices.	
Mughlia Saag (Ala Carte)	\$15.95
Sauteed spinach, garlic, and ginger cooked with herbs and spices and sprinkled with goat cheese.	
Mughlia Saag (Traditional Thali Dinner)	\$23.45
Sauteed spinach, garlic, and ginger cooked with herbs and spices and sprinkled with goat cheese.	
Vegetable Korma (Ala Carte)	\$16.95
A cashew nut based vegetable curry flavored with nutmeg.	
Vegetable Korma (Traditional Thali Dinner)	\$24.45
A cashew nut based vegetable curry flavored with nutmeg.	
Vegetable Momo (Ala Carte)	\$16.95
(10 pieces).Steamed mixed vegetable dumplings. Served with tomato chutney.	
Vegetable Momo (Traditional Thali Dinner)	\$24.45
(10 pieces).Steamed mixed vegetable dumplings. Served with tomato chutney.	
Saag Chana Masala	\$15.95
Pois chiches mijotés avec des tomates et une sauce à l'oignon, relevés d'un mélange d'herbes aromatiques et d'épices.	
Saag and Tofu (Traditional Thali Dinner)	\$23.45
Fresh spinach sautéed with tofu cooked with herbs and spices.	
Saag and Tofu (Ala cart)	\$15.95
Fresh spinach sautéed with tofu cooked with herbs and spices.	
Bhindi Masala (Ala Carte)	\$15.95
Okra sautéed with herbs and spices.	
Bhindi Masala (Traditional Thali Dinner)	\$23.45
Okra sautéed with herbs and spices.	
Mushroom Masala (Ala Carte)	\$15.95
Mushrooms and green peas cooked with herbs and spices in a sauce.	
Mushroom Masala (Traditional Thali Dinner)	\$23.45
Mushrooms and green peas cooked with herbs and spices in a sauce.	
Mixed Vegetables (Ala Carte)	\$15.95
Seasonal fresh mixed vegetables cooked with spices.	
Mixed Vegetables (Traditional Thali Dinner)	\$23.45
Seasonal fresh mixed vegetables cooked with spices.	
Mutter Paneer (Ala cart)	\$16.95
Chunks of homemade cheese and green peas cooked with herbs and spices.	
Mutter Paneer (Traditional Thali Dinner)	\$24.45
Chunks of homemade cheese and green peas cooked with herbs and spices.	
Cauliflower and Potatoes (Ala Carte)	\$15.95
Potatoes and cauliflower cooked with fresh tomatoes, green peas, cilantro, roasted cumin and coriander.	
Cauliflower and Potatoes (Traditional Thali Dinner)	\$23.45
Potatoes and cauliflower cooked with fresh tomatoes, green peas, cilantro, roasted cumin and coriander.	

ITEM	PRICE
Allu Mutter (Ala Carte) Potatoes & green peas cooked with herbs & spices.	\$15.95
Allu Mutter (Traditional Thali Dinner) Potatoes & green peas cooked with herbs & spices.	\$23.45
Vegetable Chau Chau (Ala Carte) Tibetan style noodles pan fried with mixed vegetables.	\$15.95
Vegetable Chau Chau (Traditional Thali Dinner) Tibetan style noodles pan fried with mixed vegetables.	\$23.45

Seafood Dishes

ITEM	PRICE
Prawn Tikka Masala (Ala Carte) Tiger shrimp with herbs, fenugreek & a dash of brandy.	\$21.95
Prawn Tikka Masala (Traditional Thali Dinner) Tiger shrimp with herbs, fenugreek & a dash of brandy.	\$29.45
Prawn Masala (Ala Carte) Stir fried prawns cooked with garlic, fresh tomatoes, cilantro, yogurt sauce & spices.	\$21.95
Prawn Masala (Traditional Thali Dinner) Stir fried prawns cooked with garlic, fresh tomatoes, cilantro, yogurt sauce & spices.	\$29.45
Fish Curry (Ala Carte) Red Snapper cooked in fish curry sauce with herbs & spices.	\$21.95
Fish Curry (Traditional Thali Dinner) Red Snapper cooked in fish curry sauce with herbs & spices.	\$29.45
Prawn Korma (Ala Carte) Cashew nut base prawn curry flavored with nutmeg.	\$21.95
Prawn Korma (Traditional Thali Dinner) Cashew nut base prawn curry flavored with nutmeg.	\$29.45
Prawn Mushroom (Ala Carte) Sautéed mushrooms & prawns cooked in butter, green peas, garlic served with fresh tomatoes & cilantro.	\$21.95
Prawn Mushroom (Traditional Thali Dinner) Sautéed mushrooms & prawns cooked in butter, green peas, garlic served with fresh tomatoes & cilantro.	\$29.45
Kadai Prawn (Ala Carte) Prawn & bell pepper cooked with ajawen, fresh lemon juice, fenugreek & Himalayan spices, served in a traditional Nepales...	\$21.95
Kadai Prawn (Traditional Thali Dinner) Prawn & bell pepper cooked with ajawen, fresh lemon juice, fenugreek & Himalayan spices, served in a traditional Nepales...	\$29.45
Prawn Vindaloo (Ala Carte) Fried prawns and potatoes cooked in a hot cherry sauce with herbs and spices.	\$21.95
Prawn Vindaloo (Traditional Thali Dinner) Fried prawns and potatoes cooked in a hot cherry sauce with herbs and spices.	\$29.45
Prawn Coconut (Ala Carte) Fried prawns & potatoes cooked in a hot cherry sauce with herbs & spices.	\$21.95
Prawn Coconut (Traditional Thali Dinner) Fried prawns & potatoes cooked in a hot cherry sauce with herbs & spices.	\$29.45

Biryanis

ITEM	PRICE
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Chicken Biryani Basmati rice cooked with boneless chicken & spices	\$18.95
Vegetable Biryani Riz basmati infusé avec légumes frais, fruits secs et noix.	\$16.95
Lamb Biryani Riz basmati parfumé mélangé avec de l'agneau délicatement épicé aux herbes.	\$19.95
Prawn Biryani Basmati rice cooked with fresh prawns.	\$22.95

Salads

ITEM	PRICE
Green Salad Un mélange croquant de légumes frais, laitue croquante et jeunes pousses d'épinards, accompagné de votre choix de vinaig...	\$7.50

Side Orders

ITEM	PRICE
Basmati Rice Steamed basmati rice	\$3.00
Papadaam false	\$4.50
Saffron Rice Safron rice w/raisins & nuts	\$4.75
Raita Yogourt frais agrémenté de concombres croustillants et de carottes croquantes, subtilement relevé d'herbes aromatiques.	\$5.00
Mango Chutney Une purée onctueuse de mangues mûres, subtilement épicée avec une pointe de gingembre et de cardamome. Chaque bouchée ré...	\$4.25
Mixed Pickles (Achar) Un éventail vibrant de légumes croquants marinés avec soin dans un mélange de curcuma, fenugrec, et graines de moutarde....	\$4.25

Desserts

ITEM	PRICE
Gulab Jamun A great favorite with expatriate Nepalese & Indians, Gulab Jamun is a khoya delicacy stuffed with pistachios & green car...	\$5.75
Kheer Special rice cooked with milk, cashews, coconut, dates, cinnamon, cardamom & saffron.	\$6.25
Rus Malai Faux.	\$8.25
Kulfi (Indian Ice Cream) (Regular) Creamy & rich ice cream made predominantly with saffron & pistachio flavors from the real thing, not the essences.	\$6.25
Kulfi (Indian Ice Cream) (With Mango) Creamy & rich ice cream made predominantly with saffron & pistachio flavors from the real thing, not the essences.	\$6.75

Drinks

ITEM	PRICE
Lassi (Salty) A traditional rich yogurt based whipped drink. Available in sweet, salty & mango.	\$5.25

ITEM	PRICE
Lassi (Sweet) A traditional rich yogurt based whipped drink. Available in sweet, salty & mango.	\$5.25
Lassi (Mango) A traditional rich yogurt based whipped drink. Available in sweet, salty & mango.	\$5.55
Soft Drinks false	\$3.75
Chai Tea Indian tea with milk	\$4.50
Juice false	\$4.25
Black Tea Enveloppé dans la richesse des feuilles de thé noir soigneusement sélectionnées, ce breuvage offre un goût corsé et puis...	\$3.25

Alcoholic Drinks

ITEM	PRICE
Flying Horse 22oz	\$9.00
2 towns bright cider 12 oz hard apple cider	\$4.25
Taj Mahal 2012	\$9.00
booch craft hard kombucha 12oz strawberry lemonade	\$4.25
coors light 12oz	\$4.25
Taj Mahal 12oz	\$6.50
Corona extra beer 12 oz	\$4.25
Heineken 12oz	\$4.25
Pacifico 12 oz	\$4.25